

# The Home Department

## Giving Advice

A woman there was and she wrote for the press  
(As you and I might do).  
She told how to cut and fit a dress,  
And how to steam many a savory mess,  
But she never did it herself, I guess  
(Which none of the readers knew).  
Oh, the hours we spent and the flour we spent,  
And the sugar we wasted like sand,  
At the behest of a woman who never had cooked  
(And now we know that she never could cook),  
And did not understand.

A woman there was, and she wrote right fair  
(As you or I might do)  
How out of a barrel to make a chair,  
To be covered with chintz and stuffed with hair,  
'Twould adorn any parlor and give it an air  
(And we thought the tale was true).

Oh, the days we worked, and the ways we worked,  
To hammer and saw and tack,  
In making a chair in which no one would sit,  
Without a creak in his back.

A woman there was and she had her fun  
(Better than you and I);

She wrote recipes, and she never tried one;  
She wrote about children — of course she had none —  
She told us to do what she never had done  
(And never intended to try).

It isn't to toil and it isn't to spoil  
That brims the cup of disgrace,  
It's to follow the woman who didn't know beans  
(A woman who had never cooked any beans),  
But wrote and was paid to fill space.  
— Carolyn Welles in the Bookman.

## Things Worth Knowing

A little vinegar put into a bottle of driedup glue will moisten and make it liquid again.

An ounce of alum added to the rinsing water or to the starch will render muslin or cotton goods almost fire-proof.

A pinch of salt placed on the tongue and washed down with a cup of strong tea is an excellent cure for a sick headache.

Warm tea in the oven before using it. It will be found to make much stronger tea than if put into the teapot when cold.

When boiling eggs, wet the shells thoroughly in cold water before dropping in boiling water, and they will not crack.

Camphor, so frequently used to preserve furs, will keep away moths, but it is liable to impair the beauty of the furs by dimming the tint and gloss.

To whiten handkerchiefs which have become a bad color through careless washing, soak them for a night in a solution of pipeclay in warm water. Wash and boil them the following day in the usual way.

Broken china may be mended in the following way: Mix a teaspoonful of alum and a tablespoonful of water and place in a hot oven until quite transparent. Wash the broken pieces in hot water and, while warm, coat thinly and quickly, as the preparation sticks instantly.

Pretty baby bonnets can be made from discarded embroidered collars and cuffs. Join the cuffs and use for

the front part of the bonnet. The collar can be cut and fitted in to form the back.

Powdered French chalk will remove grease stains from woolen materials. Shake out after some hours.

## Contributed Recipes

**Macaroni with Oysters** — Boil one cup of macaroni in salt water for 20 minutes; drain well into a buttered baking dish, put a layer of macaroni then a layer of oysters, dot with bits of butter, season with salt and pepper. Follow this with another layer of macaroni, another of oysters and seasoning and finish with a layer of macaroni, sprinkled with grated cheese. Bake in a moderate oven 20 minutes.—V. R.

**Mock Angel Cake** — Two cupfuls of flour, 1 cupful of sugar, 1 cupful of milk, 1 white of egg, 2 teaspoonfuls of butter, pinch of salt. Sift the dry ingredients together three times. Pour the white of egg into a cup and fill to the top with milk. Then add the soft butter and stir all ingredients together thoroughly. Bake in a loaf.—Mrs. H. T. D.

**Pineapple and Sago Pudding** — Put one cup fine sago into a saucepan, add three cups water; boil and stir until clear, then add the strained juice of one lemon, one-half cupful of sugar, and one cup sweetened grated pineapple. Turn out, cool and serve with whipped cream.—H. W.

**Cabbage Salad** — Shred the cabbage, salt and blend with it sweetened mayonaise dressing. Serve in individual salad plates. Over the top sprinkle grated raw carrot. This looks attractive and also gives it a nutty taste. Do not prepare the salad until just before serving the dinner.—Mrs. L. T. R.

**Mulligan Stew** — (A delight of all campers.) Cook small cubes of meat in hot water till nearly tender or use pieces of cooked meat. Add any and all sorts of raw vegetables diced and cook until tender, then add cooked vegetables such as peas, string beans, etc., and seasoning. The secret of a successful Mulligan is many kinds of vegetables and a rich gravy cooked down at the end if necessary.—Mrs. J. R. T.

**Cocoon Cookies** — One cupful of brown sugar, ½ cupful flour, 1 egg, ½ cupful of grated cocoonut, ¼ teaspoonful of salt, ½ teaspoonful of baking powder, ½ teaspoonful of almond extract. Beat the eggs, add the sugar and the sifted dry ingredients. Add the cocoonut before all the flour has been mixed with the moist ingredients, and beat in flavoring last. Bake in a moderate oven for ten minutes.—L. M. W.

## Requested Recipes

**Oyster Pie** — Line baking dish with pastry made of potato flour; put in layer of partly cooked sliced potatoes, then layer of oysters; repeat, seasoning each layer with salt, butter substitute and dash of paprika; add oyster liquor; put on top cover and bake until nicely browned; serve hot; garnish with celery tops.

**Sugarless Spice Cookies** — One cupful of molasses, ½ cupful of honey, ½ cupful of shortening, 1 egg, 1 teaspoonful of ginger, ½ teaspoonful of cinnamon, 1 teaspoonful of vinegar, 3 tablespoonfuls of water, 4½ cups of flour, 1 teaspoonful of

soda, 1 teaspoonful of baking powder. Cream shortening, mix with honey, molasses and soda dissolved in water. Beat thoroughly, add vinegar, beaten egg and sifted dry ingredients. Roll out thin, cut with a biscuit or cookie cutter and bake in a moderate oven.

**Cream of Celery Soup** — Take the outside stems and leaves of two stalks of celery and boil in two quarts water till tender; then drain. Make a little thickening with flour and milk; add enough milk to serve the amount needed for your family; then add margarine size of an egg, season with salt, pepper, celery salt and a tablespoon of sugar.

**Tuna Fish Salad** — One can tuna fish; flake this, using a fork, add one and one-half cups diced celery and one tablespoon minced onion. Mix all together with salad dressing.

**Boiled Apple Pudding** — One pint chopped apples, one pint bread crumbs, one cup raisins, three-quarter cup chopped suet, one egg (unbeaten), one tablespoon cornstarch, one-half teaspoon salt, one cup corn-syrup, one cup milk. Mix the apples and bread crumbs. Add all the rest of the ingredients and beat well. Put into buttered molds and boil two hours. Serve hot with sauce.

**One-Egg Mocha Cake** — Two tablespoonfuls of butter substitute, ¼ cupful of brown sugar, ¼ cupful of milk, 1 cupful of flour, 1 egg, 2 teaspoonfuls of baking powder, 2 tablespoonfuls of grated chocolate, ½ teaspoonful of vanilla. Cream the butter and sugar, and add milk in gradually. Separate the white of egg from the yolk and add the beaten yolk to the mixture. Sift all dry ingredients three times and add gradually to the liquid ingredients, beating constantly. Beat the white of egg until stiff and fold in, and finally add vanilla. Bake in a moderate oven in layer tins. This recipe will make a cake of two layers.

## Household Hints

Do not throw away the apple peelings. Put them into your aluminum kettle and let them boil. They will brighten up your aluminum wear wonderfully and take out all spots.

Any left over cold meat can be combined with macaroni to form an appetizing main dish for dinner. Use one part of meat to two parts of cooked macaroni, season with onion, salt and pepper. Cover with a white or brown sauce, according to meat used, and bake until thoroughly heated.

Before popping corn, hold the popper with the corn inside under the faucet until drenched, then immediately hold it over the fire. This method will insure more speedy popping, and there will be no unpopped grains to discard.

If the door catch refuses to connect noiselessly, there is probably a little accumulation of rust there, and a few drops of kerosene will remedy the annoyance. Apply the oil with a can that has a long tube, so the

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